

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing
materials in the event that
service is required.

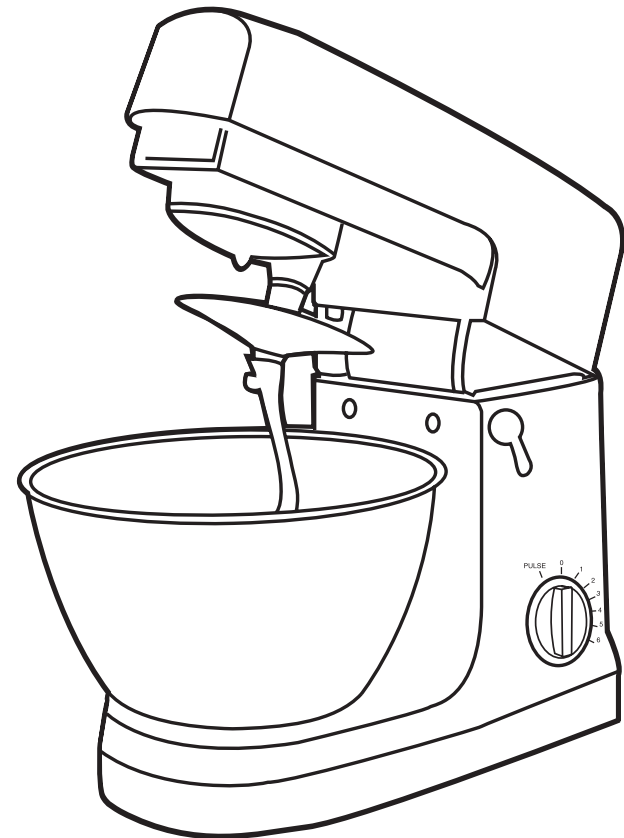
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wolfgang puck
Bistro
collection

Stand Mixer



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. To protect against risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Remove beaters and other attachments from mixer before washing.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer for use with this model may cause fire, electric shock or injury.
8. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.
14. This appliance is for HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

Before Your First Use

Carefully unpack the appliance and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the exterior of the mixer base with a damp cloth and dry thoroughly.

Caution: Do not immerse the appliance base, cord or plug in water.

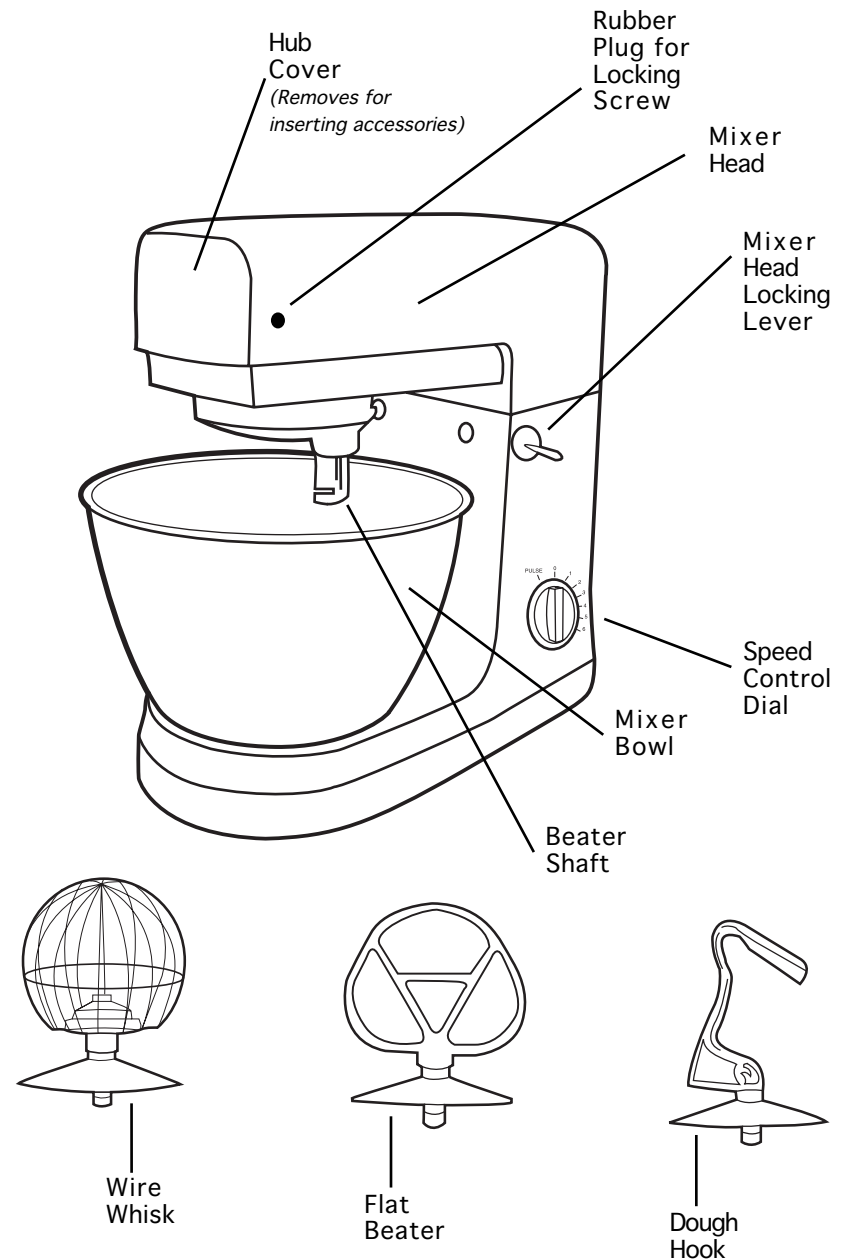
Wash the bowl, flat beater, wire whisk and dough hook in hot, soapy water. Dry thoroughly.

Important: Do not use harsh or abrasive cleansers on any part of the appliance.

Using Your Stand Mixer

1. Make sure mixer is turned to OFF and unplugged.
2. Tilt mixer head back by pressing down on the mixer head locking lever. Lift until head locks into up position.
3. Place mixing bowl into base and turn clockwise to lock into place.
4. Attach beater, whisk or dough hook by pressing up into beater shaft as far as it will go. Turn counterclockwise, hooking pin into grooves on beater shaft.
5. Press mixer head locking lever down and lower mixer head until it locks into place.
6. Plug cord into electrical outlet. Select desired speed. Prepare recipe according to instructions.
7. When finished, turn speed control dial to OFF. Unplug stand mixer from outlet.
8. Press mixer head locking lever down to raise mixer head. Remove beater, whisk or dough hook. Grasp bowl, turn counterclockwise, and lift straight up to remove.

Know Your Stand Mixer



Using Accessory Attachments

A number of optional accessory attachments are available for use with your stand mixer, including a meat grinder and sausage stuffer. See the following general instructions for assembling and removing these.

Assembling Accessory Attachments

1. Ensure stand mixer is turned off and the unit is unplugged.
2. Grasp the front cover of the mixer head from underneath and remove hub cover by pulling upwards.
3. Insert the shaft of the accessory into hub ensuring that the accessory stands vertical in the hub. When properly inserted, the two guides on either side of the accessory will be lined up with the guides on the stand mixer hub. If the accessory does not stand vertically in the hub, and does rest against the hub, pull the accessory out slightly and turn to the left or right while pressing into the mixer until the hub catches the stand mixer gear.
4. Remove the black rubber plug from the side of your mixer and insert the locking knob. Once the accessory is properly attached, tighten the locking knob by hand until secured in place. (Note: Your locking knob will not lock the accessory in place if it is not properly attached to the stand mixer.)

Removing Accessory Attachments

1. Turn stand mixer off and unplug from outlet.
2. Loosen the locking knob on the side of the mixer by turning counterclockwise. Remove.
3. Pull the attachment out from the stand mixer while gently rotating it left and right.
4. Insert black rubber plug into the locking knob hole.
5. Affix hub cover to the front of stand mixer with gentle pressure.

Helpful Hints

- Use the flat beater for a variety of mixtures, including cakes, frostings, biscuits, breads, pastry and cookies.
- Use the wire whisk to incorporate air into mixtures, such as egg whites, boiled frostings, mayonnaise and sponge cakes.
- Use the dough hook for mixing and kneading bread and other yeast doughs.
- Never scrape down sides of bowl while mixer in in operation. If scraping is necessary, first turn the mixer OFF.
- When mixing dry ingredients, always start off at the lowest speed to avoid splattering.
- When making meringues, the mixer bowl and wire whisk must be very clean and dry.
- When making whipped creams, first chill the bowl and the whisk.
- Do not overknead dough. Overkneading will prevent the dough from rising.

Care and Cleaning

1. Make sure speed selector dial is turned to OFF and mixer is unplugged.
2. Raise mixer head to up locked position.
3. Remove bowl and attachments.
4. Bowl, flat beater, and dough hook may be washed in hot, soapy water or in automatic dishwasher. The wire whisk should be washed by hand in hot, soapy water. Dry all parts thoroughly before storing.
5. Wipe head and base of mixer with a damp cloth.

CHOCOLATE CHIP COOKIES

Makes 12 large cookies

INGREDIENTS

1 cup walnuts or pecans
1 3/4 cups cake or pastry flour, sifted
1/2 teaspoon salt
1 1/2 sticks unsalted butter
3/4 cup light brown sugar
1/2 cup sugar
1/2 teaspoon baking soda
2 teaspoons warm water
1 large egg
1 teaspoon vanilla
1 cup chocolate chips

METHOD

1. Preheat oven to 375°.
2. Arrange nuts on a baking tray or sauté pan with riveted metal handles. Toast for 12 - 15 minutes, turning occasionally. Cool and chop coarsely. Set aside.
3. Sift together flour and salt; set aside.
4. In the mixer bowl with the flat beater attached, cream together butter and sugar on speed 2 until smooth.
5. In a small cup or bowl, dissolve the baking soda in warm water and pour into the mixer bowl. Add the vanilla and egg and mix until well blended.
6. With mixer off, sprinkle nuts, chocolate chips and flour mixture around the beater. Mix on low speed until just incorporated.
7. Turn dough out of bowl and wrap with plastic wrap. Chill until firm. With lightly floured hands, shape the dough into 12 equal balls, about 3 ounces each. Arrange on parchment-lined baking trays about 3 inches apart. Flatten each ball slightly and bake 20-22 minutes, or until golden brown. Let the cookies cool slightly on the baking tray, then transfer to a rack to finish cooling.

BANANA NUT QUICK BREAD

INGREDIENTS

3 ripe bananas
1 cup walnuts
1/4 cup shortening
1/2 cup sugar
1/2 cup light brown sugar
2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 large egg
1 teaspoon grated orange peel
1 tablespoon banana liqueur, optional

METHOD

1. Preheat oven to 350°.
2. Place nuts in a baking tray and toast for 15 minutes, then chop coarsely.
3. In the mixer bowl with the flat beater attached, place the bananas, nuts and shortening. Cream until smooth on speed 3.
4. Add all remaining ingredients and mix on speed 1 just until blended, about 30 seconds.
5. Spray two 8-inch bread pans with nonstick spray, (or you may use a Wolfgang Puck 2-quart saucepan). Pour batter into prepared pans. Bake for 55 - 60 minutes or until cooked through.
6. Cool slightly. Remove from pan. Allow to cool fully before slicing.

ITALIAN MERINGUE

INGREDIENTS

- 6 large egg whites
- 1 1/2 cups sugar
- 1/2 cup water
- 1 pinch salt

METHOD

1. Place the egg whites in the mixer bowl, making sure bowl is dry and clean. Attach the wire whisk to mixer.
2. In a small saucepan with a candy thermometer attached, heat the sugar and water to 210°. Meanwhile, turn the stand mixer on speed 3 and start whipping egg whites. When the egg whites are almost at soft peaks, add the pinch of salt. Continue to heat sugar and water to 240°. This is soft ball candy stage.
3. With mixer still on, carefully pour the hot sugar liquid into egg whites. Go slow and be consistent.
4. After all sugar mixture is added, increase to speed 4 and beat until the stainless bowl is cool to touch, about 5 minutes.
5. Scrape meringue onto pie quickly. (Once the meringue sets up, it becomes hard to work with. If this happens, just put back into mixer and whip until stiff peaks form again.)

SERVING SUGGESTION

This meringue sets up perfectly and never weeps. The quantity here will do one enormous "mile-high" pie, or 2 average. This also works great for a Baked Alaska.

PIZZA DOUGH

Makes 4 individual-size pizzas

INGREDIENTS

- 1 package active dry or fresh yeast
- 1 teaspoon honey or sugar
- 3/4 cup warm water (105 - 115°)
- 2 3/4 cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons olive oil (plus additional for brushing)

METHOD

1. In a small bowl, dissolve the yeast and honey in 1/4 cup of the warm water.
2. Put the flour and salt into the mixer bowl fitted with the dough hook. Set to speed 1 and mix. Gradually add the dissolved yeast to the flour, and then the remaining water and oil. Increase speed to 3 and knead the dough for 5 minutes.
3. Turn the dough out onto a lightly floured board; knead by hand for 2 minutes longer. Dough ball should be smooth and firm. Let rise in a warm spot, covered with a damp towel, about 30 minutes. (Dough will stretch when lightly pulled.)
4. Divide the dough into 4 dough balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth unfloured surface, roll the ball under the palm of your hand until the ball is smooth and firm, about 1 minute. Cover with a damp towel and let rest 15 to 20 minutes. At this point, the balls can be loosely covered with plastic wrap and refrigerated for 1 to 2 days.
5. Preheat the oven to 525°. Place a pizza stone in the oven.
6. To prepare each pizza, place a ball of dough on a lightly floured surface. Press down on the center or roll into a 7- or 8-inch circle, with the outer border a little thicker than the inner circle. Brush lightly with oil and arrange the toppings of your choice over the inner circle only.
7. Arrange the pizzas on a pizza stone and bake 15 to 20 minutes, or until nicely browned. Transfer to a firm surface and cut into slices with a pizza cutter. Serve immediately.

SANDWICH BREAD BALL

Serves 6

INGREDIENTS

- 1 box bread mix for bread machines (2 lb. size, yeast packet included)
- 1 cup warm water (80°)
- 2 tablespoons bread flour
- 1 tablespoon mustard
- 1 1/2 pounds thinly sliced deli meats: ham, salami and/or pepperoni
- 1/2 pound provolone cheese, thinly sliced
- 1 cup spinach leaves
- kosher salt and caraway seeds, if desired

METHOD

1. In the mixer bowl, empty bread mix and sprinkle with yeast. With the dough hook attached, slowly mix the flour and yeast on speed 1.
2. With mixer still on, slowly pour the water into the flour mixture. Increase mixer speed to 3 and mix for 5 minutes. (If the dough looks too wet, add up to 2 tablespoons of additional bread flour.)
3. Turn dough out onto lightly floured surface. Knead gently by hand while shaping into a ball. Ball should be smooth and elastic. Place the dough ball in a well-greased bowl and cover with a tea towel until doubled in size, about 1 hour.
4. When dough is finished rising, punch down. Turn out onto a lightly floured surface. Let rest for 10 minutes.
5. Preheat oven to 375°.
6. Roll the dough flat and cut into 3 equal pieces. Roll the first piece to a 7- to 8-inch round. Spread half of mustard over dough; top with half of the deli meat, cheese and spinach. Alternate slices to give good color. Place ingredients evenly over entire dough, leaving a 1/2 inch edge.
7. Roll out another piece of dough, place it on top of meat, and crimp the outside edge of the bottom dough to the new dough. Top with remaining mustard, meat, cheese and spinach as in previous step.
8. Roll out the last dough ball, stretch over entire stack, and tuck under to close.
9. Sprinkle baking sheet with semolina or corn meal. Place the sandwich round on top. Brush round with eggwash, then sprinkle with kosher salt and caraway seeds, if desired. Bake in preheated oven for 50 minutes.
10. Remove from oven and let cool slightly. Cut into wedges and serve warm.

SERVING SUGGESTION

Great for parties, this can be cooked a day ahead, then reheated at 300° for 20 minutes and served warm.

WHITE BREAD

Makes 2 loaves

INGREDIENTS

- 6 cups all-purpose flour
- 1 package dry yeast
- 2 1/4 cups milk
- 2 tablespoons sugar
- 1 tablespoon shortening
- 2 teaspoons kosher salt
- melted butter

METHOD

1. In the mixer bowl with the dough hook attached, place 2 1/2 cups of the flour and the yeast. Set to speed 1 and blend for 1 minute until well blended.
2. In a saucepan over medium heat, heat the milk, sugar, shortening and salt to 115-120°. The shortening should be just melted, stirring constantly.
3. Add the milk mixture to the mixer bowl. Beat on speed 1 for 30 seconds, then for 3 minutes on speed 3.
4. Turn off the mixer and add the remaining flour. Mix on low for 1 minute then on speed 3 for 5 minutes.
5. Turn out onto a lightly floured board and form a ball. Dough should be smooth and elastic. Place in a greased bowl and cover with a clean tea towel. Let rise until doubled, about 1 1/4 hours.
6. When doubled in size, punch down and place on a lightly floured board. Cut dough in half and let rest 10 minutes more.
7. Grease two bread pans. Tucking sides of bread dough under to form a smooth log, place dough into loaf pans. Brush with melted butter and let rise again until doubled, about an hour.
8. Preheat oven to 375°.
9. Bake for 45 minutes or until done. Remove from pans and cool on wire rack.

OLIVE-FRENCH BREAD

INGREDIENTS

- 5 cups plus 2 teaspoons bread flour, divided
- 2 cups cold water
- 1 1/2 packages yeast
- 4 ounces nicoise olives, pitted and sliced
- 2 teaspoons salt

METHOD

1. Insert the dough hook into the stand mixer; put 5 cups flour and water into mixer bowl. Beat on speed 1 for 4 minutes.
2. Sprinkle yeast over dough, increase speed to 2 and beat for 4 minutes longer.
3. Toss the olives with the 2 teaspoons of flour, add to the dough with the salt and mix 2 minutes longer.
4. Remove bowl from stand and cover with a clean tea towel; let rest for 15 minutes.
5. Turn the dough out onto a lightly floured surface. Lightly knead into a ball, and let rest, covered, for 45 minutes.
6. Punch out the air, cut dough in half (about 21 ounces each half), and shape into two baguettes. Place the loaves on one or two baking trays and sprinkle with flour. Cover with towel, and let rest for 45 minutes.
7. Preheat the oven to 400°.
8. With a single-edge razor blade or a very sharp knife, make a slash down the center of each loaf. Carefully slide the breads onto a baking stone and bake for 10 minutes. Spray with water and continue baking until the bread is well browned, about 1 hour 10 minutes longer.
9. Cool on wire rack.

WALNUT BREAD

“THE SPONGE” INGREDIENTS

- 2 cups unbleached all-purpose flour
- 1/2 tablespoon dry yeast
- 1 1/4 cups lukewarm water

“THE SPONGE” METHOD

1. Place flour in mixer bowl with the flat beater attached.
2. Dissolve the yeast in 1/4 cup of water at 115 -120°. Add the dissolved yeast into the mixer bowl and beat on low. Add the remaining water to mixture. When a smooth batter is achieved, remove the beater and cover the bowl with plastic wrap. Let sit at room temperature for 2 1/2 to 3 hours or place in the refrigerator overnight.

THE DOUGH INGREDIENTS

- 1 tablespoon dry yeast
- 1 3/4 cups lukewarm water
- 2 cups rye flour
- 2 cups stone-ground whole wheat flour
- 2 cups unbleached flour
- The Sponge (above)
- 1 1/2 tablespoons salt
- 2 tablespoons honey
- 1 cup walnuts, chopped

THE DOUGH METHOD

1. Dissolve the yeast into 1/4 cup of warm water at 115 -120 degrees.
2. Add the newly dissolved yeast ,1 1/2 cups of water and the flours to The Sponge.
3. With the dough hook attached, knead the ingredients on speed 3 for 5 minutes. You should have a smooth, elastic ball. If the dough seems too wet, add a little more flour.
4. Cover the bowl with plastic wrap and let rise for 3 hours more, until tripled in bulk.
5. Lightly flour a work surface and scatter 1/2 cup of nuts onto flour. Turn dough out onto nuts and sprinkle the dough with the remaining nuts. Knead by hand until all of the nuts are combined with dough.
6. Butter 2 loaf pans or molds. Divide the dough in half and shape loaves to fit each pan. Cover loosely with plastic wrap and let rise at room temperature until doubled in bulk.
7. Preheat oven to 450°.

(Continued)

8. Using a razor blade or a very sharp knife, make a slash down the length of each loaf. Spray with water and place in hot oven. Spray twice more at 3-minute intervals.
9. Bake 20 minutes; reduce heat to 350° and bake an additional 20 to 25 minutes.
10. Remove the bread from the oven and turn off oven. Place breads on wire racks and place back in oven with door slightly ajar for 20 minutes longer to dry out bread.

WOLFGANG'S SACHERTORTE

Serves 10

INGREDIENTS

1 pound bittersweet chocolate, cut into small pieces
 2 ounces unsweetened chocolate, cut into small pieces
 8 ounces unsalted butter
 3/4 cup sugar
 12 large eggs, separated
 1 teaspoon vanilla extract
 2 tablespoons sugar
 1/2 teaspoon salt
 flour for dusting pan
 filling and glaze ingredients (see recipe)

METHOD

1. Preheat oven to 350°.
2. Butter and flour a 9-inch springform pan.
3. In a double boiler, melt the chocolates.
4. In mixer bowl fitted with flat beater, cream butter, 3/4 cup of sugar, the egg yolks and vanilla. Add melted chocolate. Remove to another bowl.
5. Place egg whites in thoroughly cleaned and dry mixer bowl with the whisk attached. Beat egg whites and salt on speed 3 until stiff peaks form. Add the 2 tablespoons sugar to the whites with the machine running.
6. Gently fold 1/3 of the egg whites into the chocolate mixture to lighten it. Fold in the remaining egg whites, gently yet thoroughly.
7. Turn cake batter into prepared cake pan. Bake for 1 hour. To check for doneness, insert a toothpick gently into cake. It should come out dry. Remove the ring from the cake and cool on a rack.
8. To make the filling, place one cup apricot preserves and 1 tablespoon apricot brandy in food processor and process until smooth. Set aside until ready to use.
9. When cake is cool, slice in half horizontally to make two layers. Spread two thirds of the apricot filling on the bottom layer. Place the second layer on top and lightly brush the entire cake with a thin layer of preserves.
10. To make the glaze, melt 10 ounces bittersweet chocolate and 2 tablespoons butter in a double boiler. Remove from heat and cool until it reaches glazing consistency. Spread over cake and chill.
11. Remove Sachertorte from refrigerator 1 hour before serving.

CARAMEL-PECAN ROLLS

Makes 12 rolls

INGREDIENTS

4 cups bread flour
1 package active dry yeast
1 cup whole milk
1/3 cup sugar
1/3 cup butter
1 teaspoon kosher salt
2 large whole eggs
3/4 cup light brown sugar
1/2 cup butter
2 tablespoons light corn syrup
2 cups pecans halves
1/2 pod vanilla bean, scraped
1/2 cup pecans, chopped
3 tablespoons butter, melted
1/2 cup granulated sugar
1 teaspoon ground cinnamon

METHOD

1. In the mixer bowl of the stand mixer with the flat beater attached, mix 2 cups of flour and the yeast on speed 1, until mixed.
2. In a medium saucepan over medium heat, heat milk, butter, 1/3 cup sugar and 1/3 cup butter to 115-120°, stirring constantly. (Use a candy thermometer to check temperature.)
3. Pour milk mixture into flour mixture in mixer bowl. Add eggs. Scrape sides of bowl down. Beat mixture for 30 seconds on speed 1, then 3 minutes on speed 3.
4. Remove the flat beater and replace with dough hook. With mixer on speed 1, add remaining flour. When incorporated, turn to speed 3 and beat for 5 minutes.
5. Remove dough from bowl. Tuck the dough into a firm ball and place into a well-buttered bowl. Cover with a clean towel and place in a draft-free area for at least 1 hour, until doubled in size.
6. When the dough ball has doubled in size, punch it down and let rest, covered, for 10 minutes.
7. In a 12-inch chicken fryer over medium heat, melt 1/2 cup of butter with 3/4 cup brown sugar and 2 tablespoons corn syrup. Scrape the inside of vanilla bean into the caramel mixture. Add the 2 cups of pecans and mix well. Remove from burner and reserve.

(Continued)

8. Mix the remaining chopped pecans, melted butter, 1/3 cup sugar and the cinnamon. Set aside.
9. Lightly flour a work space. Roll out dough ball to an approximately 9 X 18-inch rectangle.
10. Spread the cinnamon sugar mixture over dough.
11. Roll the long side up jelly-roll style; this will make an 18-inch roll. Slice the roll into 1-inch slices. Place slices in a 12-inch ovenproof skillet. Cover and let rise again for another 30 minutes.
12. Preheat oven to 375°.
13. Uncover pan and bake in preheated oven for 20 minutes.
14. After removing from oven, place a large plate over the top of the pan and invert. Leave for several seconds so all caramel and pecans release. Serve warm.

FROZEN STRAWBERRY MOUSSE

Serves 8

INGREDIENTS

1 1/2 quarts strawberries, hulled
2 large egg whites
2 tablespoons sugar
3 tablespoons water
6 tablespoons sugar
1 cup heavy cream, whipped
Grand Marnier, for sauce

METHOD

1. Reserve 8 - 10 strawberries for sauce. Pureé the rest in a food processor and chill.
2. In the mixer bowl with the whisk attached, whip the egg whites on speed 3 until soft peaks form. Slowly add the 2 tablespoons of sugar and continue to beat until shiny stiff peaks form.
3. In a small sauce pan with a candy thermometer, heat the water and 6 tablespoons of sugar to 240°, which is soft ball candy stage.
4. Slowly pour the hot candy liquid into the egg whites with the mixer on speed 3. Continue to beat until the bowl is cool to the touch.
5. Combine egg whites with 1 1/2 - 2 cups of strawberry pureé. Fold in the whipped cream. Check for sweetness.
6. Pour into a 5- or 6-cup mold or 8 small individual molds. Freeze overnight.
7. Strain remaining strawberry puree and perfume with Grand Marnier.
8. Before serving, place molds in refrigerator for 30 minutes.

PRESENTATION

To serve, unmold mousse onto dessert plate and surround with sauce. Garnish with a berry.

CREAMY MASHED POTATOES WITH BROWN ONIONS

Serves 5

INGREDIENTS

2 1/2 pounds baking potatoes, peeled and cut into chunks
8 tablespoons unsalted butter, cut into small pieces
1/2 cup heavy cream, brought to a boil
1 teaspoon salt
1 pinch freshly ground white pepper
1 pinch freshly ground nutmeg
vegetable oil for frying
1/2 pound onions, sliced in thin rings
all-purpose flour, for dredging

METHOD

1. In a saucepan, cook the potatoes in lightly salted water to cover, until tender. Drain well.
2. Place the potatoes in the mixer bowl with the flat beater attached. Add butter, heated cream, salt, white pepper and nutmeg. Mash the potatoes on speed 2 until well blended.
3. Place 2 inches of water in a stock pot or dutch oven. Place the potatoes in the stainless bowl over boiling water to keep warm. Cover the bowl with a towel or lid to keep the heat in.
4. Dredge the onions in the flour.
5. Heat the oil in a deep fryer or a fry pan. When the oil reaches 350°, shake off excess flour then drop the onions into the hot oil and fry to golden brown.
6. Remove onions from oil and drain on a paper towel. Season lightly with salt.

SERVING SUGGESTION

Spoon some of the mashed potatoes onto plates and top with french fried onions.

ROASTED LAMB MEATBALLS

This recipe is for use with the optional meat grinder attachment.

Serves 4

INGREDIENTS

2 tablespoons olive oil
1 medium onion
1 pound lamb, cubed
1 large egg, beaten
6 slices fresh white bread
3 tablespoons fresh cilantro leaves
3 cloves garlic
2 teaspoons salt
2 teaspoons freshly ground white pepper
1 teaspoon paprika
1 teaspoon ground cumin
1 teaspoon fresh rosemary, chopped
1 teaspoon chili oil
Creamy Mashed Potatoes (page 21)
Black Olive Cabernet Sauce (page 23)
Sprigs of Italian parsley, for garnish

METHOD

1. Assemble the grind worm into the grinder body. Place the blade on worm and then put the coarse grate plate over knife, place the ring on the grinder body and tighten.
2. Cut the onion into pieces that will fit into the grinder shoot. Turn mixer to speed 3 and grind the onion.
4. Preheat a small skillet over medium heat. Add olive oil to skillet and sauté onion until tender. Set aside.
5. Grind the lamb, bread, cilantro and garlic cloves with the food grinder. Grind into the mixer bowl. Remove the coarse grate plate and replace with the fine grate plate and regrind the meat for a finer texture.
6. Add the onions and remaining ingredients to lamb mixture. Attach the dough hook to mixer and blend the meatball ingredients until thoroughly mixed, about 1 minute. Form the mixture into 20 meatballs, 1 1/2 inches in diameter.
7. Heat a large, ovenproof saute pan or chicken fryer with 1 tablespoon of oil.
8. Brown the lamb balls on all side; then transfer to a 450° oven and roast for 10 minutes. The balls should be firm on the outside, tender on the inside.

PRESENTATION

Spoon mashed potatoes in the center of pre-warmed plates. Top with 3 to 4 meatballs and spoon Black Olive Cabernet Sauce over top. Garnish with parsley sprigs.

BLACK OLIVE CABERNET SAUCE

Use this delicious sauce with the Roasted Lamb Meatballs on page 23, or use to add flavor to any lamb, steak, chicken, or veal dish.

Makes 1 1/4 cups

INGREDIENTS

2 cups Cabernet Sauvignon wine
1/2 cup onion, chopped
1 tablespoon garlic, chopped
1 teaspoon fresh thyme, chopped
1 cup brown chicken or veal stock
1/2 teaspoon honey
6 tablespoons unsalted butter, cut into small pieces
1/2 cup nicoise olives, pitted and coarsely chopped
salt & pepper, to taste

METHOD

1. In a small saucepan, combine the wine, onion, garlic and thyme. Over high heat, reduce by half. Pour in the stock and continue to reduce until 2/3 cup remains.
2. Remove from heat. Stir in honey and slowly whisk in the butter.
3. Strain into a clean pan and add the chopped olives. Season to taste with salt and pepper and keep warm. (If the sauce thickens too much, add a little stock.)

SWEDISH MEATBALLS

This recipe is for use with the optional meat grinder attachment.

Makes 24 meatballs

INGREDIENTS

1 pound boneless beef round steak, cut into 1" thick strips
1/2 pound fresh ham, cut into 1" cubes
2 slices bread, cut into 1" cubes
1 medium onion, cut into sixths
3 whole celery ribs, cleaned
1 teaspoon salt
1 teaspoon fresh ground white pepper
1/2 teaspoon nutmeg
1/4 teaspoon allspice
2 large eggs, beaten
6 cups beef stock
1/2 cup flour
1/2 cup butter
1 cup sour cream

METHOD

1. Assemble the food grinder to the stand mixer, with the coarse grind plate attached.
2. With the mixer set on speed 5, grind the beef, ham, bread, onion and celery into the bowl of the stand mixer. Remove the coarse plate and attach the fine grate plate. Re grind all of the above ingredients on speed 5.
3. Add salt, pepper, nutmeg and allspice to meat mixture. Add eggs and mix well. Form mixture into 1 1/2-inch balls.
4. Bring beef stock to a boil. Add meatballs to boiling stock and simmer, covered, for 20 minutes. Remove meatballs from stock and place on a platter to keep warm.
5. Increase the heat on the beef stock to high, and reduce the stock to approximately one cup of liquid.
6. In another large stock pot or chicken fryer, melt the butter. On medium heat add the flour to the butter. Stir until smooth and dissolved, about 1 minute.
7. Skim the fat from the stock and slowly add the stock to the butter-flour mixture, stirring constantly to prevent clumps.
8. Bring the gravy mixture to a boil; add the sour cream and meatballs to the sauce. Garnish with parsley.

SERVING SUGGESTION

You can serve these as an entree over butter noodles or freshly made pasta. Or keep warm in a crock pot and serve as an appetizer at a party or get together.

PORK BREAKFAST SAUSAGE PATTIES

This recipe is for use with the optional meat grinder attachment.

INGREDIENTS

1 pound boneless pork butt, or fresh ham, cut into 1" thick strips
1/2 tablespoon salt
1 pinch freshly ground white pepper
1 teaspoon rubbed sage
1/8 teaspoon nutmeg
1/8 teaspoon ground thyme
1 pinch cayenne pepper, optional

METHOD

1. Assemble the meat grinder with the coarse grinding plate attached.
2. With the mixer set on speed 5, grind all of the pork strips into the bowl of the mixer. To make an even finer sausage, re grind the meat with the finer plate attached.
3. Add all other ingredients to the ground pork, and attach the paddle to the mixer. Mix sausage mixture thoroughly.
4. Form the sausage into desired size patties.
5. Brown and cook through. Cooked patties can be frozen for later use.

ITALIAN SAUSAGE

This recipe is for use with the optional meat grinder attachment.

INGREDIENTS

- 1 pound boneless pork butt or fresh ham, cut into 1" slices
- 1/2 tablespoon salt
- 1/4 teaspoon cracked fennel seed
- 1 pinch freshly ground pepper
- 1/2 teaspoon sugar
- 1/2 teaspoon crushed hot pepper
- 1/4 teaspoon coriander

METHOD

1. Attach the food grinder to the stand mixer, with the larger hole plate attached. Place the meat to be ground on the meat grinder feeder tray.
2. Grind the pork butt strips into the stainless bowl of the mixer.
3. Take off the coarse grind plate, and attach the fine grind plate. Toss the meat with all of the spices and put on top tray of meat grinder. With the pusher, regrind all of the meat and seasoning.
4. Place the bowl on the stand mixer and attach the paddle. With the mixer set on speed 1, mix the sausage ingredients well.
5. Form into patties and cook at once. Cooked patties can be frozen for later use.

LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.